

Steelhead Brewery: Great food, great beer, great atmosphere



*Reviewed by Katherine Vague
and Anthony Kuchulis*

European print posters collide with televised sporting events. A random phone booth stands solo in the center of the restaurant and huge mirrors catch diners nervously checking their teeth. Steelhead gives a complete overhaul to any traditional notions I might have had of sports bars & restaurants.

The menu boasts Steelhead's well-known reputation for cranking out award-winning beers: '5 locations, 11 years, 19 medals.' The beer sampler (\$5.25) is a great way to take advantage of the home-made beer brewed on-premise. You receive five samples, including the 'Raging Rhino Red,' a gold medal winner. Don't forget to ask your

server about seasonal brews.

Diners will find the menu heavy on seafood options but fish-haters can easily find something better suited to their tastes. As a seafood fan, I opted for the medium-rare herb-crusted Ahi tuna (\$12.95). It was pan seared, encrusted in a medley of crunchy spices and topped with a zippy Wasabi butter sauce. The texture was surprisingly delightful, and the Wasabi butter jazzed up the tuna, proving the pairing to be a success. The tuna was accompanied by a large helping of plain basmati rice and sliced vegetables.

My fish-hating boyfriend opted for the top sirloin (\$15.95) and proclaimed that it was "everything you'd expect in a filet mignon." I'm not a meat fan, but I took this to be a good thing. He cited the sirloin as having the perfect texture. Accompanying his meal was a massive heaping of mouth-watering garlic mashed potatoes and sliced vegetables. Diners should expect to spend between \$9 and \$16 for an entrée.

To complete the meal, we took our server's suggestion and ordered the brownie sundae (\$4.95) to share. Caramel and chocolate sauces were drizzled delicately over an enormous serving, complete with at least five scoops of ice cream. Walnuts topped the gooey chocolate brownie, providing both a smooth and crunchy feel to each bite.

When the weather is nice, the staff opens the overhead door to the attached dining room, allowing diners to catch a glimpse of some much-awaited sunshine. For a more intimate dining experience, guests are encouraged to seat themselves on plush, high-backed lounge chairs facing the street. Catch a meal here for lunch or dinner, 11:30am-close, or get their award-winning microbrews to-go. Steelhead Brewery is located near the 5th Street Public Market at 199 E. 5th Ave. (686-2739).

whole fish • dungeness crab • scallops • oysters
clams • mussels • squid • orange chicken • clay pot

\$2.95
LUNCH SPECIAL
\$4.95
DINNER SPECIAL

清蒸全魚
薑蔥肉蟹
鮮蝦雲吞
牛腩粉麵
干炒牛河
煲仔小菜

JADE PALACE
CHINESE SEAFOOD RESTAURANT

No MSG

翠華樓海鮮菜館 906 W. 7th
344-9523

Party at the best
NIGHTCLUB
in Eugene★

Diablo's
Downtown
Lounge

Live Music
Night Club

959 Pearl Street • Eugene
343-2346 • 21 & over

www.diablosdowntown.com • Resident DJs

- Full menu served till 2 am
- One of the best happy hours in town
- Swing dance lessons
- Wireless Internet
- Live music 4 nights a week
- Diablo's Nightclub
- House/Hip-hop on weekends

* Ranked as the best nightclub in Eugene for the past 3 years by the readers of the "Eugene Weekly"